

DRINKS

BEFORE

8,50 €

- APEROL SPRITZ** Aperol, Prosecco, soda
LILLET VIVE Lillet blanc, tonic / russian wildberries
WHITE PORT TONIC white port, tonic
BELLINI Prosecco, peach-purée
BEEF! SPRITZ Pontica vermouth, tonic

THE BEEF! COCKTAILS

- BEEF! BACON MARY** 12,50 €
 Absolut bacon, tomato juice, celery,
 lemon, salt, pepper, Tabasco, Worcester sauce
- BEEF! 47** 12,50 €
 Monkey 47, elderflower cordial,
 cucumber-apple-ice
- BEEF! GENTLEMAN'S CHOICE** 11,50 €
 havana rum 7 years old, Sherry,
 Smoked rosemary syrup
- BEEF! BOULEVARDIER** 9,50 €
 Bourbon Whiskey, Campari & Pontica vermouth
- THE VIRGIN** 9,50 €
 SEEDLIP GIN
 with russian wild berry and fruits

BEEF! HESSISCHER PUNSCH

- APPLE CIDER, APPLE JUICE,
 AMARETTO, HONEY, CINNAMON** 6,50 €

WE CELEBRATE BEEF!

WHITE WINES

- RIESLING BUNTSANDSTEIN** 2021 0,2l / 7,90 €
 Pfalz, Germany, vineyard Dr. Josef Köhr 0,75l / 28,00 €
- GRAUBURGUNDER J² TROCKEN** 2021 0,2l / 7,90 €
 Rhine-Hesse, Germany, 0,75l / 28,00 €
 Becker-Landgraf vineyard
- CUVÉE BIG JOHN** 2019 0,2l / 8,50 €
 Chardonnay, Sauvignon Blanc, 0,75l / 33,00 €
 Burgenland, Austria, Erich Scheiblhöfer
- SAUVIGNON BLANC** 2021 0,2l / 8,90 €
 Esprit de Bourgois, Loire, France, 0,75l / 34,00 €
 Henri Bourgeois vineyard
- WINE SPRITZER** sweet or sour 0,2l / 6,90 €

CIDER

- Schneider Schoppen dry, 0,3l / 5,50 €
 Obsthof am Steinberg 1,0l / 15,50 €

WATER

- BAD BRÜCKENAUER** 0,25l / 3,00 €
 still or semi sparkling 0,75l / 6,00 €
- BEEF! TAP** 0,50l / 3,00 €
 still or sparkling 1,00l / 6,00 €

SOFT DRINKS

- HOMEMADE LEMONADE** 0,5l / 5,90 €
 alternates daily, still or sparkling 1,0l / 9,50 €
- COCA COLA / COKE ZERO** 0,2l / 3,50 €
- FANTA / SPRITE** 0,2l / 3,50 €
- MISCHMASCH** Fritz-Kola with orange 0,2l / 3,50 €
- FRITZ-SPRITZ-BIO** apple spritzer 0,2l / 3,50 €
- FRITZ-LIMO** lemon 0,2l / 3,50 €
- FRITZ-LIMO** apple-cherry-elderberry 0,2l / 3,50 €
- FRITZ-LIMO** honey melon 0,2l / 3,50 €
- BUNDARBERG GINGER BREW** 0,33l / 4,90 €
- SMOOTHIE** morning glory or mad berries 0,3l / 5,00 €

RED WINES & ROSÉ

- MALBEC** 2021 0,2l / 7,90 €
 Mendoza, Argentina, vineyard Alamos 0,75l / 28,00 €
- CABERNET SAUVIGNON ESTATE** 2019 0,2l / 7,90 €
 Chile, Errázuriz vineyard 0,75l / 28,00 €
- PRIMITIVO RIPA DI SOTTO** 2018 0,2l / 9,90 €
 Puglia IGT, Puglia, Italy, Provinco vineyard 0,75l / 36,00 €
- TEMPRANILLO** 2018 0,2l / 11,50 €
 Torremilanos Crianza, Spain, Lopez vineyard (organic) 0,75l / 42,00 €
- PINOT NOIR ROSÉ** 2021 0,2l / 7,90 €
 Palatinate, Germany, vineyard Dr. Josef Köhr 0,75l / 28,00 €

SPARKLING WINES

- COLLI NOBILI** 0,1l / 6,90 €
 Prosecco Frizzante, Glera Treviso DOC, 0,75l / 28,00 €
 Veneto, Italy, Contarini vineyard
- POL ROGER CHAMPAGNER BRUT RÉSERVE** 0,75l / 95,00 €
 Champagne, France, Pol Roger vineyard
- CHAMPAGNE RESERVE BRUT 1ER CRU** 0,375l / 32,00 €
 Champagne, France, Frédéric Malétrez

LONGDRINKS

10,50 €

- GIN FIZZ** Tanqueray, sugar syrup, lemon juice, soda
- MOSCOW MULE** vodka, lime, ginger beer
- DARK 'N' STORMY** Gosling's Rum, lime, ginger beer
- CUBA LIBRE** Havana rum 7 years old, lime, cola
- LYNCHBURG LEMONADE** Jack Daniels, lime, orange liqueur, Sprite
- MOJITO** rum, sugar, lime, mint, soda
- BOURBON HIGHBALL** bourbon, ginger ale
- CAIPIRINHA** Cachaça, lime juice, cane sugar
- LADY IN RED** Bourbon Whiskey, cranberry juice, ginger beer

BEERS

- JEVER PILS** 0,3l / 3,90 € 0,5l / 5,90 €
 draught beer, 4,9% vol.
- JEVER FUN ALCOHOL FREE** 0,33l / 3,90 €
- RADLER** with Sprite 0,3l / 3,90 € 0,5l / 5,90 €
- SCHÖFFERHOFER WEIZEN** 0,5l / 5,90 €
 draught beer or dark, 5,0% vol.
- SCHÖFFERHOFER ALCOHOL FREE** 0,5l / 5,90 €
- KELLERBIER GLAABSBRÄU** 0,33l / 5,00 €
 original since 1744 directly out of the bottle, 5,2% vol.
- HELLES GLAABSBRÄU** 0,33l / 5,00 €
 the allrounder, 4,6% vol.
- VICKY LOVES PALE ALE GLAABSBRÄU** 0,33l / 5,00 €
 absolutely seductive, 5,7% vol.

AFTER

- JÄGERMEISTER / AVERNA / RAMAZOTTI / SAMBUCA** 4cl / 5,50 €
- SCHLADERER FRUIT BRANDY** 2cl / 5,50 €

HOT DRINKS

- COFFEE** 3,20 €
- ESPRESSO** single / 2,70 € double / 4,20 €
- ESPRESSO MACCHIATO** single / 2,90 € double / 4,40 €
- LATTE MACCHIATO** 3,80 €
- CAPPUCCINO** 3,80 €
- WHITE COFFEE** 3,80 €
- HOT CHOCOLATE** 3,80 €
- TEA** 3,50 €
 earl grey, english breakfast, green,
 fruits, kamille, rooibos-vanilla

If you have questions about allergens or additives, our team will be happy to assist you.
 Wine: vintages may vary.

#beefgrillbar   

FOOD

STARTERS

STARTER SET

BEEF! tatar, avocado tatar, house-smoked salmon, toasted house bread and butter

PERFECT WITH: **LILLET VIVE** 8,50 €

13,50 €

THE SALMON CUT

thick cuts of house-smoked salmon, apple horseradish cream, house bread and butter

11,90 € / 17,90 €

BEEF! TATAR

100% lean beef, done the way it should be – also available spicy! With extra shot of Bulleit Bourbon for 4 €

10,90 € / 16,90 €

AVOCADO TATAR

crumbled feta cheese, olives, tomato, cucumber

9,90 € / 13,90 €

OUR RECOMMENDATION:

BEEF! CUTS

BEEF! Cuts, gratinated with Café de Paris and toasted house bread

12,90 €

CAESAR SALAD BOWL

classic and crunchy: romaine lettuce, Parmesan, croutons and dressing

10,90 €

SUPER FOOD BOWL

the healthy dish: quinoa, avocado, chia, salad, zucchini-noodles, cranberries and walnuts, with Hawaiian dressing

12,90 €

BOWL-TOPPINGS

200g chicken breast
100g beef
100g beef tenderloin tips
60g salmon

9,90 €

9,50 €

10,50 €

9,90 €

WE
CELEBRATE
BEEF!

All dishes also available to go. All prices in € incl. legal VAT.
If you have questions about allergens or additives, our team will be happy to assist you.

GRILLED MEAT

THE BEEF! CUT

FOR HOURS – ‘LOW AND SLOW’ – TO A PERFECT MEDIUM, THEN CHARGRILLED IN ONE PIECE OVER AN OPEN FIRE, SERVED IN SLICES.

300 g beef 28,50 €

9,50 € for each additional 100g from 500g and more, served on butcher's block to share

200 g veal 18,50 €

LIMITED AVAILABILITY!

SPECIAL CUTS

BEEF SHORT RIBS 17,90 €

200g – Hawaiian Style with Coleslaw Salad

OX CHEEK 16,90 €

200g – braised

SIDES

GREEN SALAD 4,90 €

FRENCH FRIES 4,90 €

OVEN BAKED VEGETABLES 5,50 €

SPINACH 5,50 €

ROSEMARY POTATOES 5,50 €

CAESAR SALAD 5,50 €

SWEET POTATO FRIES 6,90 €

TRUFFLE FRIES with Parmesan 8,00 €

CLASSIC

RUMP STEAK 32,90 €

300g cut of the beef back, grass and grain fed Angus „The Black“ Uruguay“

RIB EYE 36,90 €

350g, the juicy, marbled classic, grass and grain fed Angus „The Black“ Uruguay

STEAK DELUXE DRY AGED

from our maturing cabinet, dry aged for at least 35 days, inhouse, only upon request

RUMP STEAK 36,90 €

300g of beef back
Scottish Gallaway, Sylt

OUR STEAKS ARE SERVED WITH freshly grated horseradish

BEEF TENDERLOIN 29,50 €

grain fed Angus „The Black“ Uruguay
2x 90g from the grill, served with truffle oil and Parmesan

FISH

SALMON FILLET 19,90 €

200g, from Norway

SAUCES & CO

each 2,90 €

CAFÉ DE PARIS BUTTER

CHIMICHURRI

BBQ-CRANBERRY

SPICY SPANISH PEPERONATA

BEEF! SIGNATURE SAUCE

OVEN BAKED ONIONS

TRUFFLE MAYONNAISE

BURGERS & CO

BEEF! BURGER

sink your teeth into this: 100 % beef, freshly minced, handmade
Double the meat for 5,90 €

PERFECT WITH: **HELLES** 0,33l 5,00 €

16,90 €

THE „VEGAN“ BEEF BURGER

next level: meat flavour without meat - vegan meat alternative with vegetables

16,90 €

CHICKEN BURGER

with whole chicken breast, tasty and juicy

15,90 €

THESE BURGERS ARE SERVED WITH:

alpine cheese, iceberg lettuce, tomato, mayonnaise, BBQ cranberry sauce, roasted onions and fries

PULLED PORK BURGER

Pure indulgence from the applewood smoker. With coleslaw, apple, iceberg lettuce, mayonnaise, BBQ cranberry sauce and fries

14,90 €

STEAK SANDWICH

finely cut beef steak, alpine cheese, Crème Fraîche, mayonnaise, pickled cucumber and roasted onions on toast with fries

14,90 €

TO ALL BURGERS & CO

crispy bacon, avocado, coleslaw, jalapeños, fried egg

each 2,50 €

BEEF! SPEZIAL

SLICED VEAL

with tagliatelle and creamy mushroom sauce

19,90 €

DESSERTS

CRÈME BRÛLÉE

Let us surprise you with our seasonally changing desserts!

4,90 €

BEEF!
GRILL & BAR